

CORRECTED VERSION

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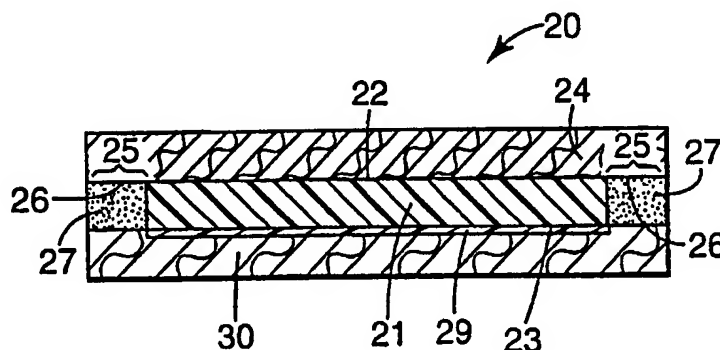
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21 June 2001

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see PCT Gazette No. 25/2001 of 21 June 2001, Section II

For two-letter codes and other abbreviations, refer to the "Guid-  
ance Notes on Codes and Abbreviations" appearing at the begin-  
ning of each regular issue of the PCT Gazette.

(54) Title: HYDROPHILIC POLYPROPYLENE FIBERS HAVING ANTIMICROBIAL ACTIVITY



(57) Abstract: Polypropylene fibers and devices that include a fatty acid monoglyceride added to the polypropylene as a melt additive are described. A hydrophilic enhancer material can be advantageously added to the polypropylene as a melt additive to enhance the hydrophilicity of the fibers and devices. An antimicrobial enhancer material can be added to the fibers to enhance the antimicrobial activity.

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# SANI-WIPE

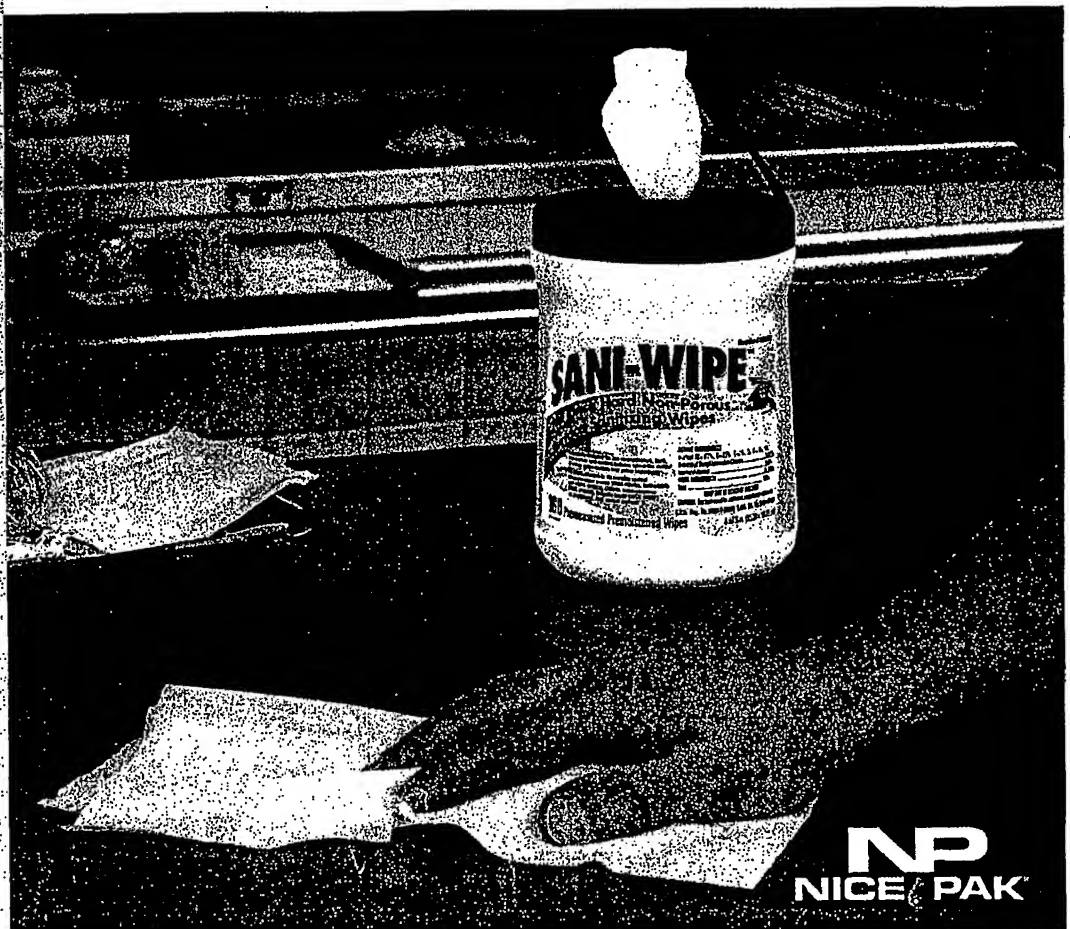
THE ULTIMATE IN FOOD SAFETY PROTECTION™



## THE MOST IMPORTANT ADVANCE IN HARD-SURFACE, FOOD SAFETY IN OVER 50 YEARS!

### NO-RINSE, FOOD CONTACT HARD-SURFACE SANITIZING WIPE

- Especially designed for use on precleaned, hard, non-porous, food contact and food preparation surfaces where the control of cross contamination is of prime importance.
- Kills 99.999% of *Staphylococcus aureus*, *Escherichia coli*, *Listeria monocytogenes*, and *Shigella boydii* in 60 seconds on precleaned, food contact surfaces.
- 99.9% effective in 5 minutes against *Staphylococcus aureus*, *Salmonella choleraesuis*, and *Klebsiella pneumoniae* on non-food contact surfaces.
- Provides quick and easy protection against bacteria for both customers and employees.
- Eliminates airborne food contamination hazards associated with sprays.
- No mixing. No measuring. No need to store or handle bulky containers.
- Easy to use. Just wipe to sanitize surface.
- EPA registered and approved 9480-7.
- Wall brackets available.



**NP**  
NICE PAK

# SANI-WIPE™

## NO-RINSE, FOOD CONTACT HARD-SURFACE SANITIZING WIPE

### Sanitizes as it cleans

#### Ideal for use in:

- Restaurants
- Food processing plants
- Fast food chains
- Delicatessens
- Day care settings
- Schools

#### Use on:

Any food preparation and food contact surfaces

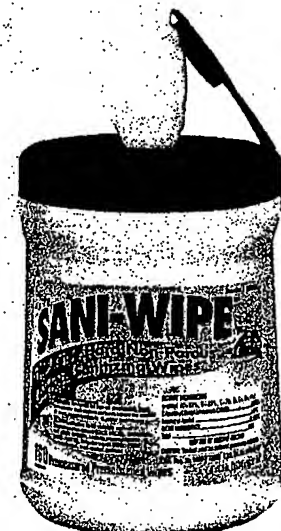
- Kitchens
- Countertops
- Non-wood cutting boards
- Food cases
- Refrigerators
- Tables and chairs
- Appliances
- Infant high chairs/booster seats

#### Non-food contact surfaces:

- Bathrooms
- Telephones
- Hampers
- Cribs/diaper pails
- Doorknobs

Reorder #	Description	Packaging		Wipe Size	Gross Weight (lb.)	Gross Volume (gal.)	Net Weight (lb.)	Net Volume (gal.)
		Tubs/Case	Units/Tub					
Q50084	Sani-Wipe Regular	6	160	16" x 16"	9.0	0.0	9.0	0.0
Q94784	Sani-Wipe X-Large	6	160	16" x 24"	10.0	0.0	10.0	0.0
U01195	Sani-Wipe X-Large Individual	3	60	11 1/2" x 11 1/2"	3.0	0.0	3.0	0.0
Q53570	Sani-Wipe Wall Bracket Large							

For further information or placement of orders, contact your Nice-Pak foodservice sales or customer service representative at 1-800-999-6423.



**NP**  
**NICE-PAK®**

Orangeburg, NY 10962-1376

Distributed by Nice-Pak Products, Inc.

Reorder # H01095

# SANI-WIPE™

No Rinse Hard Non-porous  
Surface Sanitizing Wipes

## ACTIVE INGREDIENTS

n-alkyl (Ca 67%, Cw 25%, Cw 7%, Ca, Cw, Ca, 1%),  
Dimethyl Benzyl Ammonium Chloride .....0.0175%  
Isopropyl Alcohol .....5.4800%  
INERT INGREDIENTS .....94.5025%  
Total .....100%

**KEEP OUT OF REACH OF CHILDREN**

**CAUTION:** See back panel for additional

♦ Especially designed for use on pre-cleaned, hard, non-porous food contact surfaces where the control of cross contamination is of prime importance

♦ **FOOD PREPARATION / FOOD CONTACT SURFACES:** Counter tops, sinks, drain boards, faucets, cabinets, stoves, hoods, non-wood cutting boards, refrigerators, food cases, microwaves, toons, appliances, tables, chairs, infant high chairs, and booster seats.

♦ 99.999% effective in 60 seconds against *Staphylococcus aureus* (ATCC #5338), *Escherichia coli* (ATCC #11229), *Listeria monocytogenes* (ATCC #19115), *Shigella boydii*

Do not use to sanitize eating utensils, glassware, cookware and food processing equipment. Do not apply directly to any type of human food.

**CLEANING AND SANITIZING PROCEDURE:** Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize. Wipe enough for treated surfaces to remain visibly wet for 60 seconds. Let air dry. No rinsing required.

**DIRECTIONS FOR USE:** It is violation of Federal Law to use this product in a manner inconsistent with its labeling. Product is ready for use, no mixing or measuring required.

**PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS:** Do not use for cleaning or sanitizing human skin. Do not use as diaper wipe for personal cleansing.

**CAUTION:** Avoid contact with eyes. In case of eye contact, flush with plenty of water for at least 15 minutes. If irritation persists, call a physician.

**STORAGE AND DISPOSAL:** Wipe: Do not reuse wipe. Dispose of used wipe in trash collection. Do not use or store near heat or open flame. **DO NOT FLUSH.**

PDI, The Healthcare Division of Nice-Pak Products Inc.  
Two Nice-Pak Park, Orangeburg, NY 10962-1376

9480-7

4-5-2001

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U.S. ENVIRONMENTAL PROTECTION AGENCY  
Office of Pesticide Programs  
Registration Division (H7505C)  
401 "M" St., S.W.  
Washington, D.C. 20460

EPA Reg.  
Number:

9480-7

Date of Issuance:

APR 5 2001

## NOTICE OF PESTICIDE:

  x   Registration  
      Re-registration

Under FIFRA, as amended:

Term of Issuance:

**THIS REGISTRATION  
EXPIRES APRIL 5, 2002**

Name of Pesticide Product:

SANI-WIPE

Name and Address of Registrant (Include ZIP Code):

PEI, Healthcare Division of Nice-Pak Products, Inc.  
Two Nice Pak Park  
Orangeburg, NY 10962

**Notes:** Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

In the basis of information furnished by the registrant, the above named pesticide is hereby registered, reregistered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A) provided that:

1. You submit and/or cite all data required for registration of your product under FIFRA section 3(c)(5) when the Agency requires all registrants of similar products to submit such data; and submit acceptable responses required for re-registration of your product under FIFRA section 4.

2. By November 1, 2001, you must submit confirmatory data for each food contact organism listed on the attached accepted label, using the testing requirements outlined in the enclosed "Draft Interim Guidance for Non-Residual Sanitization of Hard Inanimate Food Contact Surfaces Using Pre-Saturated Towelettes".

Signature of Approving Official:

Marshall Swindell  
Acting Product Manager 33  
Regulatory Management Branch 1  
Antimicrobial Division (7510C)

Date:

APR 5 2001

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3. By November 1, 2001, you must also submit confirmatory data for each **non-food contact** organism listed on the label using DSS/TSS #10, and you must follow the correct control methods as outlined in DSS/TSS #10 and in the food contact protocol guidance listed above.

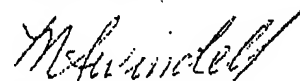
4. The submitted data in items #2 and #3 above must be found to be acceptable in order for EPA to change the "Terms of Issuance" of this registration. If the submitted data are not found to be acceptable, this registration will automatically expire on 4/5/2002.

5. You must submit two copies of a final printed label.

A copy of the stamped accepted "Master Label" is attached for your records.

If you have any questions concerning this letter, please contact Tony Kish at (703) 308-9443.

Sincerely,



Marshall Swindell  
Product Manager 33  
Regulatory Management Branch 1  
Antimicrobial Division (7510C)

Enclosure

3/6  
ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

APR 05 2001

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.

9480-7

## MASTER LABEL COPY FRONT PANEL

### SANI-WIPE™

#### \*NO RINSE HARD NON-POROUS SURFACE SANITIZING WIPE

\*Especially designed for use on precleaned, hard, non-porous food contact surfaces where the control of cross contamination is of prime importance.

\*99.999 % effective in 60 seconds against Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) on precleaned, food contact surfaces.

Pre-measured, pre-moistened sanitizing wipes for use on pre-cleaned hard non-porous surfaces.

Aids in the reduction of cross contamination.  
No mixing or measuring required.  
For use in food service, restaurants and food processing areas.  
For use in food service in healthcare settings.

Antibacterial  
Antimicrobial  
Kills common household germs and bacteria  
Kitchen surface wipes  
Cleans, deodorizes and kills common household germs  
No mixing, no measuring required  
Sanitizes pre-cleaned, hard non-porous surfaces  
For use on food contact surfaces  
Kills 99.999% of Staphylococcus aureus (ATCC #6538), Escherichia coli (ATCC#11229) Listeria monocytogenes (ATCC#19115), Shigella boydii (ATCC#9207) in 60 seconds on pre-cleaned, food contact surfaces.  
Eliminates odors

Kills common household germs such as Staphylococcus aureus (Staph).

The easy and effective way to sanitize pre-cleaned, hard non-porous surfaces against common household germs.

For use on pre-cleaned, hard non-porous surfaces in household kitchens and bathrooms.

\* MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY)  
4/5/01



4/6  
ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

APR 05 2001

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
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registered under EPA Reg. No.

9480-7

**FRONT PANEL**

**\*ACTIVE INGREDIENTS**

n-alkyl(C<sub>12</sub>67%,C<sub>14</sub>25%,C<sub>16</sub>7%,C<sub>8</sub>,C<sub>10</sub>,C<sub>18</sub>,1%)Dimethyl Benzyl  
Ammonium Chloride..... 0.0175%  
Isopropyl Alcohol..... 5.4800%  
INERT INGREDIENTS.....94.5025%  
TOTAL.....100%

**\*KEEP OUT OF REACH OF CHILDREN**

**\*CAUTION**

See back panel for additional precautionary statements

**\*NET WT.**

**NET CONTENTS #OF CLOTHS SIZE.**

E.P.A. Reg. No. 9480 -

E.P.A. Est. No.9480-NY-001

PDI, The Healthcare Division of Nice-Pak Products, Inc.

Two Nice-Pak Park

Orangeburg, NY 10962-1376

**\* MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY)**

4/5/01

5/6  
ACCEPTED  
with COMMENTS  
in EPA Letter Dated:

APR 05 2001

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.

9480-7

## BACK PANEL

### AREAS OF USE IN FOOD SERVICE AND FOOD PREPARATION :

This product is recommended for use in restaurants, food processing plants, supermarkets, hotels, kitchens, airlines, food service in healthcare settings and food service and food preparation settings where the control of the hazards of cross contamination is of primary importance.

Recommended for use on pre-cleaned, hard non-porous surfaces in household kitchens and bathrooms.

#### FOR USE IN:

Restaurants  
Food Processing Plants  
Cafeterias  
Hotels, Motels  
Nursing Homes  
Schools  
Camp Sites, RV's

Fast Food Chains/Delicatessens  
Poultry/Meat Packing Facilities  
Airplanes  
Day Care Settings  
Healthcare Settings  
Nurseries

#### \*DIRECTIONS FOR USE:

It is violation of Federal law to use this product in a manner inconsistent with its labeling.  
Product is ready for use, no mixing or measuring required.

#### \*FOR USE ON

Pre-cleaned, hard non-porous surfaces and equipment.

#### \*FOOD PREPARATION/FOOD CONTACT SURFACES

Counter tops, sinks, drain boards, faucets, cabinets, stoves, hoods, non-wood cutting boards, refrigerators, food cases, microwaves, floors, appliances, tables chairs, infant high chairs, and booster seats.

99.999 % effective in 60 seconds against *Staphylococcus aureus* (ATCC #6538), *Escherichia coli* (ATCC#11229) *Listeria monocytogenes* (ATCC#19115), *Shigella boydii* (ATCC#9207) on pre-cleaned, food contact surfaces.

\*Do not use to sanitize eating utensils, glassware, cookware and food processing equipment.

\* MUST APPEAR ON LABEL -(THIS STATEMENT NOT PART OF LABEL COPY)

4/5/01

6/6

\*Do not apply directly to any type of human food.

\***Cleaning and Sanitizing Procedure:** Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize. Wipe enough for treated surfaces to remain visibly wet for 60 seconds. Let air dry. No rinsing required.

\***NON FOOD CONTACT SURFACES**

Bathroom sinks, faucets, toilet seats and rims, vanities, towel dispensers, railings, infant-changing tables, stall doors, bath tubs, showers, hampers and tiled walls, telephones, playpens, cribs, diaper pails and doorknobs.

\*99.9% effective in 5 minutes against Staphylococcus aureus (ATCC 6538) Salmonella choleraesuis (ATCC#10708), and Klebsiella pneumoniae (ATCC#4352).

\***Cleaning and Sanitizing Procedure:** Use first wipe to pre-clean and remove heavy soil. Use second wipe to sanitize. Wipe enough for treated surfaces to remain visibly wet for 5 minutes. If needed use additional wipes to keep surface area wet for a full 5 minutes. Let air dry. No rinsing required.

\*Do not flush

\***Dispenser:** To start feed: Remove large cover and discard seal from container. From center of toweled roll, pull up wipe corner; twist into a point and thread through the hole in the container cover. Pull through about one inch. Replace cover. Pull out first wipe and snap off at a 90° angle. Remaining wipes feed automatically ready for next use. When through using, keeps small center cap closed to prevent moisture loss.

\***PRECAUTIONARY STATEMENTS: HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

\*Do not use to for cleaning or sanitizing human skin. Do not use as diaper wipe for personal cleansing.

\***CAUTION:** Avoid contact with eyes. In case of eye contact, flush with plenty of water for at least 15 minutes. If irritation persists, call a physician.

\***STORAGE AND DISPOSAL:** Wipe: Do not reuse wipe. Dispose of used wipe in trash collection. Do not use or store near heat or open flame. Use product only in original container.

\* **MUST APPEAR ON LABEL - (THIS STATEMENT NOT PART OF LABEL COPY)**

4/5/01 5:02 PM

**ACCEPTED  
with COMMENTS  
in EPA Letter Dated:**

**APR 05 2001**

Under the Federal Insecticide,  
Fungicide, and Rodenticide Act as  
amended, for the pesticide,  
registered under EPA Reg. No.

**9480-74**